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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
09/808,398	03/14/2001	Wolfgang Ludwig	71836-012	3668	
7590 01/26/2005			EXAMINER		
McDERMOTT WILL & EMERY LLP 600 13TH STREET N.W.			BECKER, DREW E		
WASHINGTON, DC 20005-3096			ART UNIT	PAPER NUMBER	
			1761		

DATE MAILED: 01/26/2005

Please find below and/or attached an Office communication concerning this application or proceeding.

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	Application No.	Applicant(s)	
Advisory Action	09/808,398	LUDWIG, WOLFGANG	
nancery near.	Examiner	Art Unit	
	Drew E Becker	1761	·
The MAILING DATE of this communication appe	ears on the cover sheet with the c	orrespondence add	iress
THE REPLY FILED 12 January 2005 FAILS TO PLACE Therefore, further action by the applicant is required to average final rejection under 37 CFR 1.113 may only be either: (1) condition for allowance; (2) a timely filed Notice of Appeal Examination (RCE) in compliance with 37 CFR 1.114.	oid abandonment of this application at the comment which a timely filed amendment which	ation. A proper repl n places the applica	y to a ation in
PERIOD FOR RE	PLY [check either a) or b)]		
a) The period for reply expires 3 months from the mailing date	•		
b) The period for reply expires on: (1) the mailing date of this A no event, however, will the statutory period for reply expire I ONLY CHECK THIS BOX WHEN THE FIRST REPLY WAS 706.07(f).	ater than SIX MONTHS from the mailing	g date of the final rejecti	on.
Extensions of time may be obtained under 37 CFR 1.136(a). The fee have been filed is the date for purposes of determining the period of fee under 37 CFR 1.17(a) is calculated from: (1) the expiration date of (2) as set forth in (b) above, if checked. Any reply received by the Offic timely filed, may reduce any earned patent term adjustment. See 37 C	of extension and the corresponding amo the shortened statutory period for reply the later than three months after the mail	unt of the fee. The apporting the final of t	ropriate extension Office action; or
1. A Notice of Appeal was filed on Appellant's 37 CFR 1.192(a), or any extension thereof (37 CFR			
2. The proposed amendment(s) will not be entered be	ecause:		
(a) they raise new issues that would require further	er consideration and/or search (s	see NOTE below);	
(b) they raise the issue of new matter (see Note b	elow);		
(c) they are not deemed to place the application in issues for appeal; and/or	n better form for appeal by mate	rially reducing or si	mplifying the
(d) they present additional claims without cancelling NOTE:	ng a corresponding number of fi	nally rejected claim	S.
3. Applicant's reply has overcome the following reject	ion(s): See Continuation Sheet.		
	be allowable if submitted in a se	eparate, timely filed	amendment
5. ☑ The a) ☐ affidavit, b) ☐ exhibit, or c) ☑ request for application in condition for allowance because: See		dered but does NO	T place the
6. The affidavit or exhibit will NOT be considered becaraised by the Examiner in the final rejection.	ause it is not directed SOLELY to	o issues which were	e newly
7. For purposes of Appeal, the proposed amendment explanation of how the new or amended claims we			and an
The status of the claim(s) is (or will be) as follows:	·		
Claim(s) allowed:			
Claim(s) objected to:			
Claim(s) rejected: <u>11, 17-41</u> .			
Claim(s) withdrawn from consideration:		•	
8. The drawing correction filed on is a) appr	roved or b) disapproved by tl	he Examiner.	

Drew E Becker Primary Examiner Art Unit: 1761

10. Other: ____

9. Note the attached Information Disclosure Statement(s)(PTO-1449) Paper No(s). _____.

Continuation of 3. Applicant's reply has overcome the following rejection(s): the 112(2) rejections, as well as the 102 and 103 rejections based upon Bellue Jr as the primary reference.

Continuation of 5. does NOT place the application in condition for allowance because: Applicant argues that "heating" can not be used in the device of Horn et al. In response to applicant's argument that the references fail to show certain features of applicant's invention, it is noted that the features upon which applicant relies (i.e., heating the meat to elevated temperatures) are not recited in the rejected claim(s). Although the claims are interpreted in light of the specification, limitations from the specification are not read into the claims. See In re Van Geuns, 988 F.2d 1181, 26 USPQ2d 1057 (Fed. Cir. 1993). Even if elevated temperatures were recited, a recitation of the intended use of the claimed invention must result in a structural difference between the claimed invention and the prior art in order to patentably distinguish the claimed invention from the prior art. If the prior art structure is capable of performing the intended use, then it meets the claim. In a claim drawn to a process of making, the intended use must result in a manipulative difference as compared to the prior art. See In re Casey, 152 USPQ 235 (CCPA 1967) and In re Otto, 136 USPQ 458, 459 (CCPA 1963). In response to applicant's arguments against the references individually, one cannot show nonobviousness by attacking references individually where the rejections are based on combinations of references. See In re Keller, 642 F.2d 413, 208 USPQ 871 (CCPA 1981); In re Merck & Co., 800 F.2d 1091, 231 USPQ 375 (Fed. Cir. 1986). The test for obviousness is not whether the features of a secondary reference may be bodily incorporated into the structure of the primary reference; nor is it that the claimed invention must be expressly suggested in any one or all of the references. Rather, the test is what the combined teachings of the references would have suggested to those of ordinary skill in the art. See In re Keller, 642 F.2d 413, 208 USPQ 871 (CCPA 1981). Gould et al teach that the optimum temperature for massaging and tumbling meat is at 32-34 F (column 1, lines 54-65) and that the heater and cooler provide the means for maintaining this optimum temperature range if the food becomes too hot or too cold (column 2, lines 35-40). Thus, the heater of Gould et al would act to maintain the temperature range of Horn et al under diverse surrounding ambient conditions, and would adjust the temperature of the meat to mainatin this range. Furthermore, both references are directed to devices for tumbling and massaging meat at cool temperatures, and maintaining those cool temperatures.

DREW BECKER

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